

THE  
MARITIME  
ROOM

EVENT CATERING MENU



## STANDING BREAKFAST

Bircher muesli cocktails with mixed berry compote

Warm baked assorted pastry Danish

Fresh fruit salad cups with raspberry couli GF/DF

Mini chorizo & feta frittata, onion jam GF

Big little breakfast spoons, scrambled eggs, bacon dust, smashed avo, edible spoon

Mushroom breakfast bruschetta, shiitake, creme fraiche, garden chives V

Smoked salmon & cream cheese mini bagels

Bacon & cheddar croissant with sweet onion relish

Seasonal fresh fruit platter, with honey yoghurt dipping

### REFRESHMENTS INCLUDED

Freshly brewed organic Kokako coffee

Forge and Bloom herbal tea selection

Orange juice & chilled water

Minimum guest numbers apply

Alternate / dietary / allergenic items available POA

All menu items subject to seasonal availability / pricing



### TRY A JUICE BAR

Fresh squeezed juices,  
nootropic beverages,  
infused waters & seltzer,  
iced herbal teas



# BUFFET BREAKFAST

Artisan toasted bread selection, butter

Free range scrambled Eggs, cream and chive  
Dry cured, manuka smoked streaky bacon GF

Sautéed crisp agria potato, Italian parsley V/GF  
Roasted tomatoes, panko parmesan crust V  
Balsamic portabella mushrooms V/GF

Additional items available

## REFRESHMENTS INCLUDED

Freshly brewed organic Kokako coffee  
Forage and Bloom curated herbal tea selection  
Orange juice & chilled water

## EXTRAS

Seasonal sliced fruits GF  
Cereals & muesli selection  
Assorted warm pastries platter

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## ESPRESSO COFFEE

Kokako organic coffee bar  
available, including alt milks  
& hot chocolate

minimum numbers apply





## BREAKS MENU

White chocolate and raspberry cruffin  
Date and orange scone  
Sticky chocolate brownie GF  
Goosey caramel slice  
Assorted sweet Danish pastries  
Bircher fruit pot, passion yoghurt, cut fruit GF/V  
Fresh baked cookie assortment GF  
Seasonal sliced fruit selection  
Ham, cheese and caramelised onion scone - V  
Vegan mini bagel, olive tepanade - VEG, DF  
Pesto roast veg frittata, rocket & feta GF / V  
Smoked salmon and haloumi mini bagel,  
Pork and fennel sausage rolls, tomato ketchup  
BLAT mini croissant, onion relish  
Assorted finger sandwiches



### FRESH BAKED GOODNESS

Pastries, sandwiches & cookies are prepared fresh daily at our on-site cafe Koel

COFFEE  
**KOEL**  
EST. 2017

### BEVERAGE SERVICE

Freshly brewed organic Kokako coffee  
Forage & Bloom herbal tea selection  
Organic Kokako drinking chocolate / Chilled water

Barista coffee option are available POA

Minimum guest numbers apply  
Alternate / dietary / allergenic items available POA



# WORKING LUNCHEON

Artisan bread selection with whipped butter, condiment array

Red cabbage cashew crunch salad, carrots, lima beans, coriander, sesame dressing VEG/DF

Roasted carrots and red onions with fennel, mint & toasted sunflower seed – VEG/GF

Middle eastern sorghum salad, Za'atar spiced chickpea, capsicum, pistachio, green olives VEG/GF

Assorted sushi selection served with pickled ginger, soy sauce and wasabi

Vietnamese lemon grass chicken, shallots, ginger, soy spring onion, basmati rice

Market fish, dijon dill-seed crust, steamed agria, green beans, pesto GF

Hand cut fruit assortment, mixed confectionary, dark chocolate pieces V/GF



## REFRESHMENTS INCLUDED

Fresh brewed Kokako organic coffee & assorted herbal teas

Orange juice & chilled water

Minimum guest numbers apply

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## TRY A SANDWICH BAR

A chef's selection of daily wraps, sandwiches, filled Turkish rolls and panini, served with fresh fruit





## BOWLS

Blackened salmon, lime, snow peas, red cabbage slaw GF, DF

Jerk chicken, black bean rice salad, pineapple salsa, smashed avocado DF

Teriyaki chicken, soba noodles, cos, cucumber, shredded carrot, ginger soy dressing DF

Thai beef, broccoli, vermicelli, capsicum, watercress GF, DF

Braised lamb, pomegranate glaze, couscous, feta, capsicum, yoghurt, pomegranate seeds

Warm kumara, wilted spinach, orange, red onion, feta, pine nuts, pide croutons V

Beetroot and feta wild rice salad, goats cheese, candied walnuts, pita wedge, yoghurt V

Roast butternut, quinoa, broccoli, cucumber, lemon, tahini dressing V, DF

Salted caramel panna cotta, whipped cream, caramelized popcorn



### FANCY DESSERT?

Try adding a dessert bowl like this salted caramel panna cotta to your service

YUM!

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# CANAPES

## SEAFOOD

Salt & Pepper squid, lime aioli  
Trevally bruschetta, crème fraiche, salsa verde  
Tuna tataki, caviar, puff pastry, kew-pie mayo  
Scallops, cauliflower puree, bacon dust GF  
Miso salmon, house cracker, sriracha GF/DF  
Malabar fish croquette, tamarind yoghurt  
Coconut prawn, kimchi pancake, gochujang

## MEAT AND POULTRY

BBQ duck breast, ricotta, fig jam, crostino  
Karaage chicken, sesame oil, wasabi mayo  
Korean beef fillet, kimchi butter GF  
Chicken tsukuni, sweet soy glaze  
Seared lamb, pistachio crumb, onion confit GF/DF  
Prosciutto brochette, fig butter  
Pork belly with watercress cream

## PLANT BASED

Cranberry & pistachio feta truffle lollipop GF/V  
Cauli croquettes, cashew cheese V/VEG/GF/DF  
Whipped feta & tomato jam tartine V  
Miso tofu, sesame citrus sprinkle, coyo GF/DF/V  
Stuffed crimini, gruyere, sage GF/V  
Roasted beetroot & tahini lavoche, V/VEG/DF

## CANAPE BAR

A self-service selection of the above, plus an array of breads & dips, deli meats, NZ cheese & seasonal crudités

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## PETIT FOUR DESSERT

Assorted macarons,  
rhubarb & strawberry  
tart, lemon meringue,  
vanilla bean and  
cappuccino eclair





# FOOD STATION MENU

## BRUSCETTA BAR

A selection of artisan breads & crostini, infused oils and dips, dukkah & cold cuts and artisan cheeses, char-grilled zucchini, oven baked balsamic field mushrooms, roasted red peppers, aioli green beans and sun dried tomato

## SALAD STATION

Red cabbage, spinach and beetroot detox, radish, sultanas, almonds, grain mustard – VEG/DF

Caramelised kumara, wilted kale, black rice, toasted pumpkin seeds Mustard, maple dressing – VEG

Mediterranean spiced root vegetables, baby kale, hazelnuts, sumac, mint, crumbled feta

## ASIAN TABLE

Assorted Sushi with wasabi, pickled ginger & soy, glazed salmon filet with oyster sauce, ginger, spring onions and fresh chili, spring rolls, money bags

## ROASTED MEAT CARVERY

Prime sirloin of beef, balsamic onion, thyme infused red wine jus - GF

## LIVE BBQ

Chilli prawn skewers, tequila lime marinade GF  
Grilled chicken breast portions, house bbq sauce



## ADD A CANDY STATION

A selection of delicious sweet treats and tasty tarts, seasonal hand-cut fruit selection and a macaroon tower!

Minimum guest numbers apply

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# SHOWCASE BUFFET

Buffet service includes artisan breads, vegan garden platter, whipped butter and condiment array.

## GARDEN

Red cabbage, spinach and beetroot detox slaw  
Charred broccolini, dates, almonds, honey vinaigrette  
Mixed leaf garden salad, semi dried tomatoes,  
Lebanese cucumbers, pine nuts, balsamic GF

## VEGETABLES & GRAINS

Beetroot and lentil tabbouleh, parsley, red onion VEG/GF  
Smashed potato masala, green chilli, curry leaves,  
turmeric, mustard seeds, coriander-VEG/GF

## PROTEIN

24 hour braised beef brisket, mushroom medley GF  
Jerk spiced salmon filet, hot and sweet slaw GF/DF

## GRAZING DESSERT TABLE

Assorted macarons, ginger crunch cheesecake  
seasonal sliced fruit selection, rocky road & chewy  
chocolate brownie, pastry tarts, rhubarb & strawberry,  
lemon, vanilla bean and white chocolate filled profiteroles

Served with tea and coffee

Minimum guest numbers apply

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## MENU DESIGN

We have a massive range  
of alternative dishes and  
presentation options to  
customise your experience



## PLATED SERVICE p1.

### ON THE TABLE

Sourdough, whipped butter & lemon infused olive oil

### ENTRÉES

Seared yellow fin tuna DF  
pickled cucumber, lime and wasabi aioli, sesame crisp

Almond milk chicken GF/DF  
snow peas, baby cos, watercress, sprouts, lime

Blackened hapuku GF/DF  
beetroot slaw, snow pea shoots, Horopito mayo

Panko scallops  
golden beets, caviar, balsamic butter

Arancini trio V  
mushroom & bocconcini, thyme & picante provolone,  
pumpkin & shaved almond crust

Beetroot carpaccio V/ GF  
black rice, lima beans, walnut oil, dried cherry tomato, dill



### YOUR EVENT WITH US

Our team provides fabulous plated meal service for anywhere between 60 and 240 guests.

Minimum guest numbers apply

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# PLATED SERVICE p2

## MAINS

Lamb Backstrap GF  
parsnip puree, parsnip crisp, golden baby beets

Supreme of chicken  
dijon crust, marsala mushrooms, agria, broccolini

Braised boneless beef rib GF  
wilted spinach, mash, Kikorangi mushrooms, kumara crisp

Crisp skin Snapper filet GF  
pomme de puree, green peas & saffron butter sauce

Chicken saltimbocca GF  
mozzarella, prosciutto, sautéed mushrooms, risotto

Wild mushroom trio V / GF  
parmesan polenta, rocket, balsamic

Aubergine piccata V  
mozzarella, rocket, arabiata sauce

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## MENU DESIGN

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presentation options to  
customise your experience

Menu tastings available





## PLATED SERVICE p3.

### DESSERT

Kawakawa pavlova  
house lemon curd, seasonal fruits

Coconut panna cotta GF  
grenadine orange & rum infused lychees

Chocolate Marquise  
berry coulis, dark chocolate, caramel cream

Almond sago verrine GF / DF  
fruit compote, chocolate twist, fresh mint

Boysenberry crumble  
poached apple and berries, vanilla cream, wafer

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### PETITE FOURS FOR THE TABLE

Rhubarb & strawberry tart, lemon meringue pie  
pistachio macaroon, vanilla bean & white chocolate  
profiterole, ginger crunch cheesecake



### MADE FOR SHARING

For a more social dessert  
our decadent petit fours  
dessert platters present an  
ideal after dinner option

Minimum guest numbers apply

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